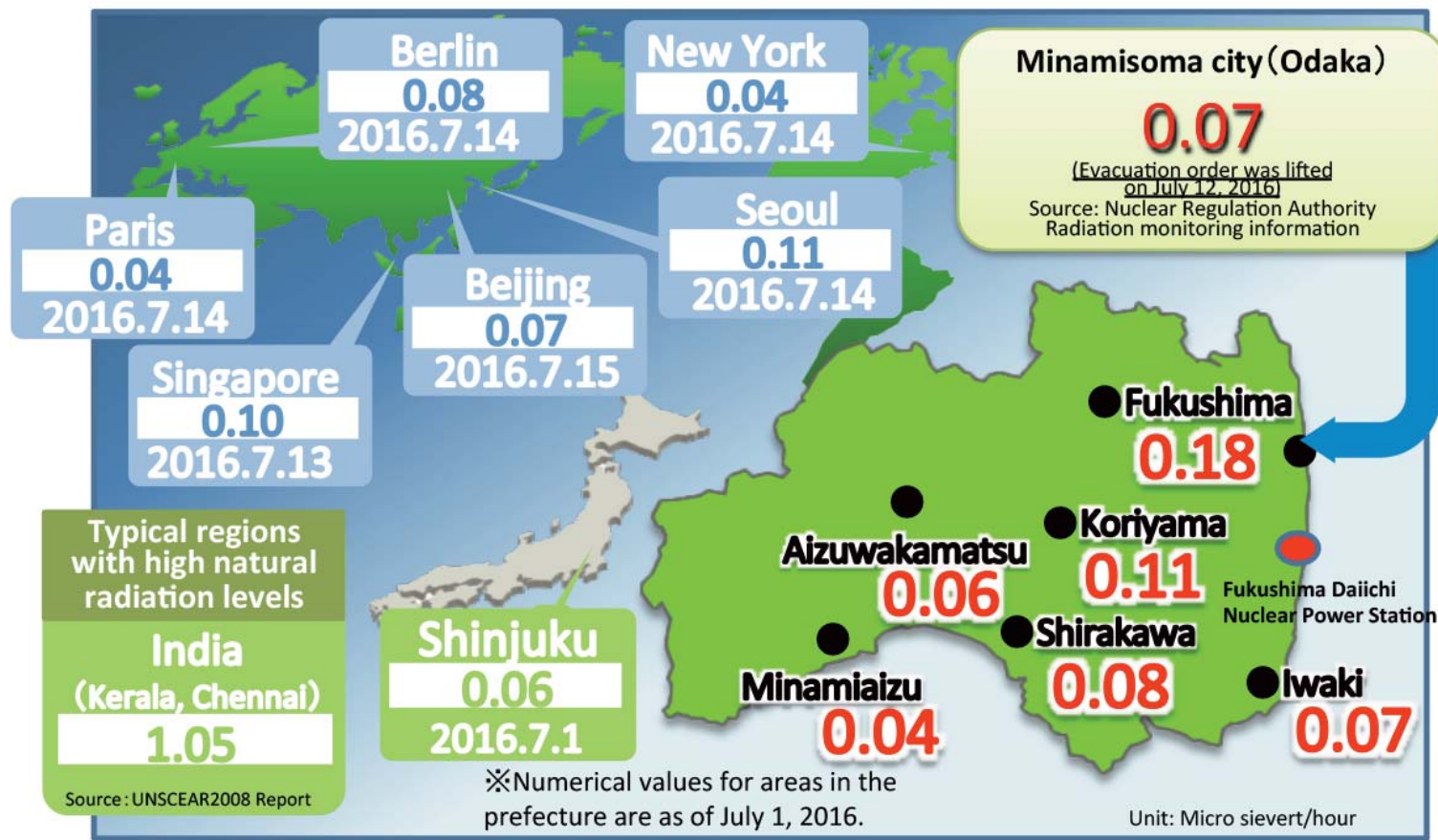


Progress in Fukushima



Current Status of Air Dose Rates within Fukushima: Comparisons with Other Regions in the World

The air dose rates in Fukushima Prefecture are about the same level as those in other cities in the world.



Source: Created by the Reconstruction Agency based on Fukushima Prefecture "Steps for Revitalization in Fukushima (17th)", Japan National Tourism Organization, "Basic Information on Radiation Risk", United States Environmental Protection Agency and Institut de radioprotection et de sûreté nucléaire.

We appreciate your understanding of our progress toward reconstruction and revitalization.

The saké made in Fukushima has been ranked NO.1 in Japan for four years in a row at a famous Japanese saké competition. Many brands of saké from Fukushima have become highly popular not only in Japan but also all over the world.



Masu sake: Saké served in a wooden box



Fukushima saké ranked No.1 in Japan for four consecutive years



Freshly cooked rice



Ten no Tsubu: A top brand of Fukushima rice

Today's Menu

Menu from Fukushima
Sushi: Tuna, Salmon & Eel,
and A Rice Ball
(using rice from Fukushima "Ten no Tsubu")

[Saké from Fukushima]

Daishichi Saké Brewery: Gokujo Kimoto (ginjo saké)

This ginjo saké is brewed in the traditional *kimoto* style using carefully selected high-quality rice and a special rice polishing technique.

Suehiro Saké Brewery: Densho Yamahai Junmai – Suehiro (junmai saké)

This junmai saké is brewed with natural yeast in the *yamahai* style, and offers a well-balanced flavor with a blend of sharpness and sweetness.

Ninki Brewery: Kuro-ninki Junmai Ginjo (ginjo saké)

This saké features the mellow aroma of ginjo saké and the characteristic broad flavor of junmai saké.



Tadahiko ITO

State Minister of the Environment, Japan
Director General of OECD Parliamentary Association in Japan

First of all, I would like to thank you for coming to Tokyo for the previous meeting of the OECD Global Parliamentary Network in the season of cherry blossoms.

In August, I became the State Minister of the Environment charged with the recovery of Fukushima, where more than five and a half years have passed since the nuclear power plant accident. As radioactivity has gradually attenuated, and as we carry out off-site clean-up in the surrounding areas, air dose rates in most parts of Fukushima have decreased to the same level as those in other major cities in Japan and the world. We will continue our greatest efforts for the recovery of safe and secure communities in Fukushima.

Please enjoy sushi made with rice from Fukushima and local saké today, and please share your experience with your neighbours in your home countries.



Masao UCHIBORI

Governor of Fukushima Prefecture

I would like to offer my greetings to everyone participating in the OECD conference. I am Masao Uchibori, governor of Fukushima Prefecture.

Five and a half years have passed since the earthquake and nuclear accident.

Thanks to the great amount of support received from both within and outside of Japan during this period, we can see the light of recovery growing steadily brighter. Progress in decontamination has brought residents back to evacuated areas, and a variety of key facilities for recovery have been constructed. Saké produced in Fukushima Prefecture has also become highly popular in Japan and overseas.

However we still have many issues to face, including a number of unfounded rumors that have proven difficult to dispel. The full recovery of Fukushima Prefecture will be a long battle, and will require much time.

I hope that all of you will visit Fukushima Prefecture and meet with the residents who are continuing to challenge themselves towards recovery, and also to experience our wonderful natural scenery and traditional culture, delicious foods, and the many other attractions of Fukushima.

I believe that nothing is impossible as long as we continue to challenge ourselves to accomplish more.

Thank you for your attention.